



Chef Tim Boury
Restaurant Boury

Rumbeeksesteenweg 300 – 8800 Roeselare - Belgium
www.restaurantboury.be

***#Sophisticated tradition #Passion #Teamwork #Innovation
#Hospitality #Service***

Tim Boury and his wife Inge Waeles have been working for many years at some of the best places for fine dining between Brussels and the North Sea.

Their journey started at 'Comme chez Soi', where they both worked as 'chef de partie'. Later, Tim was the left-hand and sous-chef (for 5 years) of the former 3-michelinstar chef Sergio Herman (Oud Sluis***, closed in 2014; The Jane **), whereas Inge worked with chef Peter Goossens at 'Hof van Cleve' ***

Only one year after the grand opening, the Boury team was rewarded by Michelin with a first star. In 2014, Tim was elected 'Young chef of the Year 2014' by Gault & Millau who scores the restaurant 17/20. This year, the same guide made him 'Chef of the Year 2017'. Michelin awarded Chef Tim Boury in 2017 a second star for his unique culinary refinement.

The kitchen team consists of young and motivated people and is coloured by various nationalities.

Inge Waeles will coach you in all details of hospitality and service.

Because they also have a small number of rooms available, you also learn about hospitality and service in a hotel setting.

References:

Founder, owner and chef since 2010

[Michelin](#) **

[Gault&Millau](#) 17,5/20

Young Chef of the Year 2014 / Chef of the Year 2017

Partner in Master Talent training programmes since 2016.

Training programmes offered:

1 to 3 months Work Based Learning programmes for Hospitality and service.

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